

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 5/13/2015      **Business ID:** 44716FE  
**Business:** HEN HOUSE #24

11721 ROE AVE  
LEAWOOD, KS 66206

**Inspection:** 31002498  
**Store ID:**  
**Phone:** 9133380600  
**Inspector:** KDA31  
**Reason:** 03 Complaint  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/13/15	08:30 AM	02:45 PM	6:15	0:25	6:40	0	
Total:			6:15	0:25	6:40	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 9      Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R

..   ..   p   ..   ..   ..

**Employee Health**

2. Management awareness; policy present.  
3. Proper use of reporting, restriction and exclusion.

Y   N   O   A   C   R

p   ..   ..   ..   ..   ..

p   ..   ..   ..   ..   ..

**Good Hygienic Practices**

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R

.. p .. .. p ..

*Fail Notes* | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*  
[A drinking cup without a lid was stored on top of display case in the deli department. COS, drinking cup removed.]

5. No discharge from eyes, nose and mouth.

p .. .. .. ..

## Preventing Contamination by Hands

6. Hands clean and properly washed.

Y N O A C R

p .. .. .. ..

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p .. .. .. ..

8. Adequate handwashing facilities supplied and accessible.

.. p .. .. p ..

*Fail Notes* | 5-205.11(B) *Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.*  
[A food contact utensil was stored in a handsink of the bakery department. COS, utensil removed.]

## Approved Source

9. Food obtained from approved source.

Y N O A C R

p .. .. .. ..

10. Food received at proper temperature.

p .. .. .. ..

11. Food in good condition, safe and unadulterated.

p .. .. .. ..

12. Required records available: shellstock tags, parasite destruction.

p .. .. .. ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

## Protection from Contamination

13. Food separated and protected.

Y N O A C R

.. p .. .. p ..

*Fail Notes* | 3-302.11(A)(1)(b) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.*  
[Raw pork sausage was stored above ready to eat hotdogs in the reach in cooler. COS, raw sausage removed. Ready to cook sausage was touching ready to eat ham in the reach in cooler. COS, ready to cook sausage removed. Raw shell eggs (non-pasteurized) were stored above milk in the reach in cooler. COS, raw eggs removed. Raw shell eggs (non-pasteurized) were touching ready to eat cheese in the reach in cooler. COS, eggs removed. Raw shell eggs (non-pasteurized) were stored above ready to eat beet horseradish in the walk in cooler. COS, raw eggs removed. Raw chicken was stored above ready to eat pickles in the reach in cooler. COS, raw chicken removed. Raw pork bratwurst was touching ready to eat potato salad in the reach in cooler. COS, raw pork bratwurst removed.]

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Protection from Contamination

Y N O A C R

*Fail Notes* 3-302.11(A)(2) *P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas*  
*[Raw chicken was stored above raw beef in the reach in cooler. COS, raw chicken removed.]*

14. Food-contact surfaces: cleaned and sanitized.

.. p .. .. ..

*Fail Notes* 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*  
*[Dried food debris was on the blade of the can opener in the deli department. Dried food debris was food storage containers that were stored as clean on storage rack in the bakery department. Dried food debris on large mixing tool that were hanging above the 3 compartment sink in the bakery department as clean. Dried food debris was on the blade of knife that was stored as clean in a knife storage rack in the meat department.]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p .. ..

## Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p .. ..

17. Proper reheating procedures for hot holding.

.. .. p .. ..

18. Proper cooling time and temperatures.

.. .. p .. ..

19. Proper hot holding temperatures.

p .. .. ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

20. Proper cold holding temperatures.

p .. .. ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.

.. p .. .. p ..

*Fail Notes* 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.*  
*[A package of deli turkey, and buffalo chicken deli meat had discard/sell by date of 5/11/15. Deli meats were held more than 7 days. COS, deli meats discarded.]*

22. Time as a public health control: procedures and record.

.. .. .. p .. ..

## Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. .. p .. ..

## Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. .. p .. ..

## Chemical

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Chemical

Y N O A C R

25. Food additives: approved and properly used.

p .. .. .

26. Toxic substances properly identified, stored and used.

.. p .. . p ..

### Fail Notes

7-102.11

*Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.*

*[A black bucket filled with clear liquid and cloth was stored on a prep table without a common name on the working container. PIC stated the liquid was sanitizer. COS, chemical labeled.]*

7-201.11(A)

*P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.*

*[Soap treated scrubbing pads were stored on shelf next to plastic food wrap in the food prep area. COS, chemical removed. A bucket filled with sanitizer was stored on a prep table next to single-serve deli tissue and a knife. COS, chemical removed. A can of stainless steel cleaner was next to plastic food storage containers in a cabinet space in the food prep area.]*

7-201.11(B)

*P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.*

*[A bucket filled with sanitizer was stored on top of prep table above two containers flour. COS, chemical removed.]*

7-202.12(A)(2)

*P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.*

*[Two cans of Raid Ants & Roaches (EPA Reg 4822-447) were stored under the 3 compartment sink. Food employee stated it was used before but did not know when the last time it was used. COS, removed out of the food prep area.]*

7-301.11(B)

*P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.*

*[Ice melt was stored above cookies and cracker in the back retail storage area. A bottle of degreaser was stored above raw shell eggs in the walk in cooler. A box of dish soap was stored above cans of beans in the back retail food storage area. COS, chemical removed.]*

## Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. . p ..

## GOOD RETAIL PRACTICES

### Safe Food and Water

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Safe Food and Water

28. Pasteurized eggs used where required.

Y N O A C R

.. .. .. p .. ..

29. Water and ice from approved source.

p .. .. .. ..

30. Variance obtained for specialized processing methods.

.. .. .. p .. ..

## Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control.

Y N O A C R

.. .. .. p .. ..

32. Plant food properly cooked for hot holding.

.. .. .. p .. ..

33. Approved thawing methods used.

.. .. .. p .. ..

34. Thermometers provided and accurate.

p .. .. .. ..

## Food Identification

35. Food properly labeled; original container.

Y N O A C R

p .. .. .. ..

## Prevention of Food Contamination

36. Insects, rodents and animals not present.

Y N O A C R

.. p .. .. ..

*Fail Notes*    6-501.111(A)    *P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [8 live roaches were crawling behind a menu board that was above a prep table. 4 live roaches crawled behind a steel diamond plate along wall edge in the food prep area. 7 live roaches were under the warewash unit. 1 live roach was crawling on the hot holding display case were roasted chickens were hot holding. 3 live roaches were crawling on the ceramic wall above the prep table in food prep area. Pest control service person provided sameday service. ]*

6-501.112    *Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [4 dead roaches were a glue trap in the cabinet space under the salad bar.]*

37. Contamination prevented during food preparation, storage and display.

p .. .. .. ..

38. Personal cleanliness.

p .. .. .. ..

39. Wiping cloths: properly used and stored.

p .. .. .. ..

40. Washing fruits and vegetables.

.. .. .. p .. ..

## Proper Use of Utensils

41. In-use utensils: properly stored.

Y N O A C R

.. p .. .. ..

*Fail Notes*    3-304.12(B)    *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Singel-serve containers without handles were in flour bins and red tomato sauce containers. ]*

42. Utensils, equipment and linens: properly stored, dried and handled.

.. p .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Proper Use of Utensils

Y N O A C R

*Fail Notes* | 4-903.11(B) *Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶(A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Food contact utensils were not stored inverted.]*

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | p | .. | .. | .. | .. | .. |

## Utensils, Equipment and Vending

Y N O A C R

- 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items

.. p .. .. p ..

*Fail Notes* | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Chopped red onions were stored in plastic food storage containers with cracks in the plastic container. COS, onions removed.]*

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                              | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.   | .. | p  | .. | .. | .. | .. |

*Fail Notes* | 4-601.11(B) *The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. [Baking pans were encrusted with grease deposits and stored as clean.]*

## Physical Facilities

Y N O A C R

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p  | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.     | .. | p  | .. | .. | .. | .. |
- Fail Notes* | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [A water faucet under the warewash unit was leaking water on the floor.]*
- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed.                      | p  | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p  | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | p  | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | .. | p  | .. | .. | .. | .. |

*Fail Notes* | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [Paint was peeling off the wall above the warewash equipment. Black mold was on the wall behind the warewash equipment. Food debris was on floor throughout the bakery department. Grease build up was on the floor under prep tables and cooking equipment.]*

6-501.16 *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [A wet mop was left in a mop bucket next to the mop sink in the back storage area.]*

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

## Administrative/Other

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R  
p

55. Other violations

Fail Notes	8-404.11	<i>P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD. [The food service area was an imminent health hazard due to live roaches. COS. VC on the food service area only.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Shell stock tags provided along with record keeping of the tags.

## **Footnote 2**

### **Notes:**

Display case roasted chicken 153F

## **Footnote 3**

### **Notes:**

MT lettuce 39F

RIC 38 F(air)

Display case potato salad 38F, tuna salad 38f

RIC buffalo chicken 38F, cooked chicken breast 38F, pastrami 38F, ham 40F

RIC beef hotdogs 40F

RIC mozzarella cheese 40F

RIC fried chicken 37F

Olive salad bar blue cheese/olives 34F

Salad bar cut melon 33F, boiled eggs 39F, grilled chicken 36F, sliced tomatoes 41F, crab salad 40F, pasta 41F.

WIC cooked turkey breast 35F

RIC cut melon 40F

WIC raw chicken 40F

RIC spinach 38F

RIC milk 35F

RIC vegetable sausage 38.7F

RIC chicken frank 37F

WIC cooked turkey breast 39.2F

RIC canadian bacon 39F

RIC liver sausage 39F

Display case raw fish 39F

WIC raw fish 33F

Display case raw chicken 36F, raw beef 36F, raw beef 38F, raw beef 39, raw pork 37F,

WIC raw beef 37F

RIC milk 39

RIC raw eggs 39F

RIC yogurt 39

RIC milk 39

RIC sour cream 39F

RIC cream cheese 40F

RIC smoked salmon 40F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 5/13/2015      **Business ID:** 44716FE  
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Total:			6:15	0:25	6:40	0	

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 31002498

Inspection Report Date 05/13/15

Establishment Name HEN HOUSE #24

Physical Address 11721 ROE AVE City LEAWOOD

Zip 66206

Additional Notes  
and Instructions

PIC will contact the inspector.

## VOLUNTARY CLOSURE STATEMENT

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### VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 31002498

Inspection Report Date 05/13/15

Establishment Name HEN HOUSE #24

Physical Address 11721 ROE AVE

City LEAWOOD

Zip 66206

Additional Notes

The PIC will contact the inspector for a reopening inspection for the food service area.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/13/2015      **Business ID:** 44716FE  
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Total:			6:15	0:25	6:40	0	

### ACTIONS

Number of products Voluntarily Destroyed 2

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Deli meat chicken Qty 1 Units lbs Value \$

Description Date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Deli meat B. chicken Qty 1 Units lbs Value \$

Description Date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A